

# BRIDGE HOUSE HOTEL & RESTAURANT

## Something new to offer you...

Alongside our selection of freshly prepared home cooked traditional English and Italian dishes we are pleased to now be able to offer you a selection of Indian dishes freshly prepared in our kitchen.

### VEGETARIAN STARTERS

1. Papadum with Chutney £1.95
2. Onion Bhaji £5.50
3. Paneer Pakora £6.95
4. Veggie Samosa £3.50
5. Paneer Tikka £6.95
6. Garlic Mushrooms £5.50

### NON-VEGETARIAN STARTERS

7. Meat Samosa £4.50
8. Chilli & Garlic Prawns £8.50
9. Chinese Chilli Chicken £6.95
10. Lamb Sheikh Kebab £7.95
11. Chicken Tikka £ 6.50
12. Prawn Puri £8.50  
Fried bread with Prawns
- 12a. Fish Tikka £8.50

### VEGETARIAN MAIN COURSES

13. Paneer Pasanda with rice, Naan bread and chutney £11.95  
Indian cottage cheese pieces cooked with yoghurt, cream, ground almonds and herbs
14. Mushroom Peas Masala with Naan bread £11.95  
Cooked with onion, tomato in a rich creamy sauce
15. Saag Paneer with Naan bread £ 9.95  
Indian cottage cheese pieces cooked with spinach
16. Vegetable Balti with Naan bread £ 10.95  
Mixed vegetables cooked in chef's special sauce
17. Bhindi Bhaji with Naan bread £12.50  
Okra, Ladies Fingers, cooked in onion and tomato sauce
18. Tarka Daal with rice £ 8.50  
A combination of 4 lentils cooked with various spices

## NON-VEGETARIAN MAIN COURSES

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| 19. Chicken Tikka Masala with rice, Naan bread and chutney                                       | £12.95 |
| Boneless pieces of grilled chicken cooked with onions and tomato in a rich sauce                 |        |
| 20. Chicken Korma with rice, Naan bread and chutney  | £12.95 |
| Boneless chicken cooked in a mild creamy sauce   |        |
| 21. Chicken Balti with Naan bread  | £10.95 |
| Pieces of boneless chicken cooked with onion and peppers with a touch of cream, butter and herbs |        |
| 22. Chicken Nilgiri with Naan bread  | £10.95 |
| Cooked with onions, tomato and simmered in spinach paste   |        |
| 23. Chicken Punjabi Masala (hot) with Naan bread   | £10.95 |
| Boneless grilled chicken cooked in chefs special hot sauce with peppers and onions               |        |
| 24. Lamb Bhuna with Naan   | £14.95 |
| Boneless lamb pieces cooked in dry herbs with thick gravy served in a Tawa                       |        |
| 25. Lamb Achhari Gosh with rice, Naan bread and chutney  | £14.95 |
| Tender pieces of boneless lamb cooked with a tangy pickle sauce finished with a dash of cream    |        |
| 26. Prawn and Chicken Bhuna with Naan bread  | £14.95 |
| Mixed combination of Chicken and Prawns cooked in chef's special gravy                           |        |

## RICE AND BREAD

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| 27. Buttered Nan             | £2.50 | Made from wheat flour dough baked in Tandoor oven        |
| 28. Garlic and Coriander Nan | £2.95 | Tandoor baked with fresh garlic and coriander            |
| 29. Chilli Nan               | £2.95 | Tandoor baked with fresh green chillis                   |
| 30. Peshawari Nan            | £3.50 | A traditional nan stuffed with a mix of nuts and coconut |
| 31. Steamed rice             | £1.95 |  |
| 32. Pilau Rice               | £2.95 |  |

## BIRYANI

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| 33. Chicken Biryani served with Raita             | £12.95 |
| Boneless chicken pieces blended with Basmati rice |        |
| 34. Lamb Biryani served with Raita                | £13.95 |
| Boneless lamb pieces blended with Basmati rice    |        |
| 35. Vegetable Biryani served with Raita           | £10.95 |
| Mixed Vegetables blended with Basmati rice        |        |

## DESSERT

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| 36. Kulfi Ice Cream Pistachio or Mango | £4.95 |
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